

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish having respiratory and circulatory systems for said meat;  
introducing a treatment gas through water into said animal' fish's respiratory system by  
breathing of said water and into said circulatory system into said meat until said treatment gas  
preserves said meat by forming carboxymyoglobin;

wherein said introducing step is performed using said treatment gas and wherein said  
treatment gas is a partially purified smoke that imparts smoke flavor, and wherein solely said  
animal' fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

2. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish;  
causing said live animal fish to inhale a treatment fluid entrained in water, whereby said  
treatment fluid diffuses into the blood of said live animal fish, until said treatment fluid preserves  
said meat by forming carboxymyoglobin; and

wherein said causing step is performed using said treatment fluid and wherein said  
treatment fluid is a partially purified smoke that imparts smoke flavor, and wherein solely said  
animal' fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

3. (Currently Amended). A process for treating edible fish meat, comprising:

providing a live ~~meat bearing animal~~ fish having a respiratory system respiring into blood of said animal fish;

exposing said respiratory system to water containing gaseous smoke;  
diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said animal fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin;  
wherein said exposing step is performed using said gaseous smoke and wherein said gaseous smoke is a partially purified smoke that imparts smoke flavor, and wherein solely said animal<sup>2</sup> fish's membranes act to super-purify said smoke;  
whereby smoke flavor is prevented from being imparted to said meat.

4. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish having a circulatory system;  
passing a treatment gas through water to form a dissolved treatment gas;  
introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal fish;  
whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;  
wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a dissolved treatment gas including a partially purified smoke that imparts smoke flavor, and wherein solely said animal<sup>2</sup> fish's membranes act to super-purify said smoke;  
whereby smoke flavor is prevented from being imparted to said meat.

5. (Canceled).

6. (Currently Amended). A process according to claim 1, further comprising freezing

said animal fish whole.

7. (Previously Presented). A process according to claim 1, further comprising freezing said meat.

8. (Currently Amended). A process according to claim 1, wherein said providing step is performed with ~~an animal~~ a fish having blood that contains hemoglobin, and wherein said introducing step is performed using said partially purified smoke, wherein said partially purified smoke contains carbon monoxide; whereby said carbon monoxide diffuses into the blood of said animal fish and binds with said hemoglobin, forming COHb; said blood containing COHb flows through the circulatory system into said meat and COMb is formed.

9. (Currently Amended). A process according to claim 1, further comprising: performing said introducing step until said gas kills or sedates said animal fish for harvesting.

10. (Canceled).

11. (Canceled).

12. (Canceled).

13. (Currently Amended). A process according to claim ~~11~~, 1, wherein said fish is selected from the group consisting of salmon, tuna, or tilapia.

14. (Canceled).

15. (Canceled).

16. (Canceled).

17. (Currently Amended). A process according to claim 1, wherein said introducing step is applied by mass-treatment of groups of more than one of said animal fish.

18. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish having respiratory and circulatory systems;  
introducing a treatment gas, by breathing of water, through said animal fish's respiratory  
and circulatory systems into said meat until said treatment gas preserves said meat by forming  
carboxymyoglobin;  
wherein said introducing step is performed using said treatment gas and wherein said  
treatment gas is derived from raw smoke that imparts smoke flavor, and wherein solely water  
and said animal' fish's membranes act to super-purify said smoke;  
whereby smoke flavor is prevented from being imparted to said meat.

19. (Canceled).

20. (Currently Amended). A process according to claim 1, wherein said introducing  
step is performed by pumping said gas through said circulatory system by a heart;  
further comprising bleeding said animal fish before said heart stops pumping.

21. (Canceled).

22. (Canceled).

23. (Canceled).

24. (Currently Amended). A process according to claim 14, 1, wherein said  
introducing step is performed by entraining said gas in water, whereby a portion  
of said entrained gas is dissolved in said water, and whereby said water inspires  
during said ventilating.

25-102 (Canceled).

103. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish;

causing said live animal fish to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live animal fish, until said partially purified smoke preserves said meat by forming carboxymyoglobin; and

wherein solely water and said animal fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

104. (Currently Amended). A process for treating edible fish meat, comprising:  
providing a live ~~meat bearing~~ animal fish having a respiratory system respiration into blood of said animal fish;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said animal fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin; and  
wherein solely water and said animal fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

105. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish having a circulatory system;  
passing a treatment gas through water to form a dissolved treatment gas;  
introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal fish;  
whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;

wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke that imparts smoke flavor; and

wherein solely water and said animal' fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

106. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish having respiratory and circulatory systems;  
introducing a treatment gas through water by breathing of said water into said animal fish's respiratory system and into said circulatory system into said meat until said treatment gas preserves said meat by forming carboxyhemoglobin;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is derived from raw smoke that imparts smoke flavor, and wherein solely said animal' fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

107. (Currently Amended). A process for treating fish meat, comprising:  
providing a live animal fish;  
causing said live animal fish to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live animal fish, until said partially purified smoke preserves said meat by forming carboxyhemoglobin; and

wherein solely said animal' fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

108. (Currently Amended). A process for treating edible fish meat, comprising:

providing a live ~~meat bearing animal~~ fish having a respiratory system respiring into blood of said animal fish;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said animal fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin; and wherein solely said animal' fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

109. (Currently Amended). A process for treating fish meat, comprising:

providing a live animal fish having a circulatory system;

passing a treatment gas through water to form a dissolved treatment gas;

introducing said dissolved treatment gas through water into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said animal fish;

whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;

wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke that imparts smoke flavor, and wherein solely said animal' fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.